**Home Page**

**OUR RESTAURANT**

**Local fresh cuisine for everyone**

**About Frodo Joe’s**

**Our Cafe welcomes everyone, and provides the perfect answer to the question, “Where will I meet you”. Our creperies are nestled in the city of Fremont and the (unincorporated area of or Village of) San Lorenzo bringing a quality dining experience in a relaxed and casual environment. Our menu is designed thoughtfully pairing the textures and flavors of fresh ingredients along with its elegant presentation to celebrate the food. Our energy and love of coffees sees its awesomeness from bean to cup. We let our food and beverages communicate with the customers' palates to showcase our efforts to serve you only the best.**

**Frodo Joe's Petit Cafe + Coffee & Tea. At each location, we serve top quality coffee, tea, smoothies, savory crepes, dessert crepes, sandwiches & salads.**

**Our Vision Page**

**About Frodo Joe’s**

**Our Cafe welcomes everyone and provides the perfect answer to “Where will I meet you. Our creperie nestled in the city's Fremont & San Lorenzo neighborhoods with a quality dining experience in a relaxed and casual environment. Our menu designed thoughtfully by pairing the textures of fresh ingredients and delivering a subtle flavor and elegant presentation to celebrate the food. Our energy and love for coffee, sees us to celebrate its awesomeness from bean to cup. We let our food communicate with customers' palates and showcase our efforts to serve you the best.**

**We serve savory crepes with variety of savory fillings (fresh vegetables, herbs, seafood and poultry), sumptuous dessert crepes, mouthwatering sandwiches and healthy salads.**

**Our fresh brewed Mr. Espresso coffee, refreshing herb teas, yummy smoothies, kicking cocktails and simple yet rich wines are must have.  
We are so grateful that you came to our store and want you to feel like a guest in our home. We hope you have a wonderful experience with us and continue to share the Crepes experience with your friends and family - it's why we do what we do.**

History of the Crepe

Almost every country has its own version of the crepe, but it was in France's Brittany region where the tools and techniques were created and perfected, elevating the crepe to an art form.

In the early days of the crepe, white flour was an expensive product, reserved only for royalty that why savory crepes were traditionally made with buckwheat, an easy to grow plant.

As farmers became wealthier, they began to enjoy sweet white flour crepes as an after-dinner treat or with coffee for breakfast.

In Paris and the South of France, crepes were essentially a dessert, served in fine restaurants, thanks to Henri Charpentier who in 1895 as a young man from the South of France, went to Monaco to work for the Café de Paris with his uncle, the famous chef Escoffier.

One evening, the Prince of Wales requested a crepe for dessert. Henri raced to the kitchen and prepared a crepe with an orange sauce flambé. He named the Suzette in honor of the beautiful young lady who accompanied the Prince. The rest is history...the Crepe Suzette became the most celebrated French dessert. Chef Henry Charpentier retired in Redondo Beach where all the rich and famous waited sometimes months to get a table at his small restaurant on Pacific Coast Highway.

The future of the crepe is still wide open, constantly being re-imagined in kitchens around the world. For 15 years, Frodo Joe’s has taken their expertise and experience to infuse the history of the crepe into its future.

Font: Abadi Extra Light

Contact Us Page

Location & Hours

17665 Hesperian Blvd San Lorenzo Ca 94580

Open Monday to Saturday 6am to 5pm

Sunday 8am to 2pm

Order to go call 510-481-1844

Click to Order Online

We'd love to hear from you!

Fremont Location & Hours

39286 PASEO PADRE PKWY FREMONT, CA 94538

Open Monday to Sunday 9am to 9pm

For reservations call 510-790-0999

Click to Order Online